



DOMAINE

RAISSAC

Chardonnay Vermentino 2011 - Pays d'Oc

30% Chardonnay 70% Vermentino. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Pale yellow colour with silver hints. Nose delicate and pure with aromas of citrus fruits. Lively mouth and mineral with grapefruit notes. Refreshing finale.



Alcohol : 12%
Total Acidity : 4.10g/l
PH : 3.38
Sugar : 1g/l

Pinot Noir Merlot 2011 - Pays d'Oc

30% Pinot Noir 70% Merlot. Fermentation at 23°C to preserve the fruit flavours. Short maceration to extract supple tannins. Garnet-red colour. Nose of red berries that gives an appetite. Mouth round and crispy, with a nice spicy finish.



Alcohol : 13%
Total Acidity : 3.55g/l
PH : 3.77
Sugar : 1g/l

LE PARC Chardonnay 2011 - Pays d'Oc

100% Chardonnay. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Shiny golden yellow colour. Complex and generous, the nose evokes white flowers. The smooth mouth is elegant with a touch of pear and exotic fruits. Subtle perfumes of fresh almonds gives a remarkable and persistent finish.



Alcohol : 14%
Total Acidity : 3.92g/l
PH : 3.46
Sugar : 1g/l

LE CRES Viognier 2011 - Pays d'Oc

100% Viognier. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Crystalline pale yellow colour with silver reflections. Delicate aromas of apricots and field flowers. The palate is smooth and sensual where passion fruits, mild spices and grilled almond flavours succeed each other to perfection.



Alcohol : 13.5%
Total Acidity : 3.75g/l
PH : 3.43
Sugar : 1g/l

LE PUECH Chardonnay Viognier Muscat 2010 - Pays d'Oc

50% Chardonnay 25% Viognier 25% Muscat. Parcels vinified separately before blending. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. Aged 6 months in barrique with batonnage. Clear and brilliant golden-yellow colour. The intense nose recalls acacia flowers and a light toastiness. The palate is precise with flavours of pear and honey melting together harmoniously to a fresh and spicy finish.



Alcohol : 14%
Total Acidity : 3.71g/l
PH : 3.42
Sugar : 1.5g/l

LES LYS Rosé Cabernet Sauvignon 2011 - Pays d'Oc

100% Cabernet Sauvignon, bleeding after pellicular maceration of two hours. Pink glints with salmon reflections. Intense delicate nose of raspberry and redcurrants. Wild strawberry flavors override refreshing taste. The length and balance are underlined by a gentle fresh finish.



Alcohol : 13%
Total Acidity : 3.56g/l
PH : 3.31
Sugar : 1g/l

LES LIONS Pinot Noir 2010 - Pays d'Oc

100% Pinot Noir. Short maceration at low temperature during 3 days before fermentation. The skins are pressed and the pressed juices are reincorporated. Fermentation is done without any skin contact. Temperature of fermentation is 16°C. A nice red purple colour with « terracotta » shades. A subtle and complex nose of morello and wild black berries. Well balanced, the palate is round and fresh, with a reminiscence of fruits and a spicy finish.



Alcohol : 13.5%
Total Acidity : 3.26g/l
PH : 3.71
Sugar : 1.2g/l

LES CARABENAS Merlot Cabernet Sauvignon 2010 - Pays d'Oc

70% Cabernet Sauvignon 30% Merlot. Fermentation at 23°C to preserve the fruit flavours. Short maceration to extract supple tannins. An intense and shiny garnet red colour indicates a fine and subtle nose of chocolate and red berries. The well balanced mouth is generous and sensual with a spicy and fruity palate.



Alcohol : 14%
Total Acidity : 3.36
PH : 3.82
Sugar : 1.1g/l

BELMONT Syrah Grenache 2011 - AOP Languedoc

50% Syrah 50% Grenache. Fermentation at 26°C. Remontage and delestage regularly. Eight weeks of maceration. Beautiful deep garnet red colour. The bouquet has intense perfumes of ripe fruits, blackcurrant and mild spices. The fine and concise tannins bring out the mineral and fruity taste.



Alcohol : 14.8%
Total Acidity : 3.34g/l
PH : 3.74
Sugar : 1.4g/l

CUVEE GUSTAVE FAYET 2009 - Pays d'Oc

70% Cabernet Sauvignon 30% Merlot. Crushing and de-stemming of the grapes. Fermentation at 26°C. Remontage and delestage regularly. Eight weeks of maceration. Aged in french oak for 12 months. Deep purple colour with touches of dark blue. Rich and powerful the "bouquet" offers aromas of blackberry, vanilla and toasted bread. The generous and gentle tannins end up on notes of chocolate, licorice and Virginia tobacco.



Alcohol : 14%
Total Acidity : 3.38g/l
PH : 3.82
Sugar : 1.4g/l

TERRA INCOGNITA 2008 - Pays d'Oc

50% Grenache 50% Syrah. We owe this exceptional cuvée to the discovery of an almost forgotten piece of land where the « garrigue » scents the air and the sun caresses the landscape. Thus our vines, half syrah half Grenache grow in unison with nature. From this harmony is born this wine with its deep bouquet of violet, spices and candied fruits with a bite of strawberries and blackcurrant. Exquisite tastes of red fruits melt together on a silky texture and a licorice finish.



Alcohol : 14.5%
Total Acidity : 3.51g/l
PH : 3.52
Sugar : 1.6g/l

Muscat Petits Grains 2011 - Pays d'Oc

100% Muscat Petits Grains. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Pale yellow colour with white copper gleams. The nose exalts some elegant fragrances of ripe fruits, bergamot, royal jelly and mineral notes. The mouth takes on new dimensions with vivacity and roundness. The aromas line on your palate with flavours of pear, grilled almond and liquorice underlined by a long, fresh and well balanced finish.



Alcohol : 14%
Total Acidity : 4.06g/l
PH : 3.38
Sugar : 1g/l